

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

XGGO

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Sund Sheff Bakery Ik Establishment Address (number and street, city, state, zip code) 323 E. Spring St. Jew Albay, 1rd 47 Owner Dina Christophe Owner's Address Person in Charge				Purpose: Routine 2. Follow-up 3. Complaint 4. Pre-Operational	PERMIT # 1/7/20 19-304 Follow-up Release Date	
	L ITEMS AI	ger ? 1 RE IDE :ATED	(/0/9/22) NTIFIED IN THE CHECKLIST AND NARRATIVE COIFROM PREVIOUS INSPECTIONS ARE DENOTED IN	ENOTED IN THE "SUMMARY OF VIOLATIONS"		
Section#	C/NC	R	Narra Narra	tive	To Be Corrected By	
			No violations.			
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k		_		Inspected by (name and title p		
DIANA CHRISTOPHER OWNER Received by (signature): cc: cc: cc:				Inspected by (signature):	Ingram (EHS)	
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MENU TYPE

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1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.